



## Latin GastroBar

by Chef Richard Sandoval

### SIX SENSES KOCATAŞ MANSIONS

Across Latin America, food is more than a meal. It's an event. It's a celebration that's shared, savored and enjoyed with the finest spirits.

Join us in this ritual.

Our small plates are made for sharing. Fill your table and delight in the flavors of Pan-Latin & Asian cuisines.

Our cocktails are hand-crafted.  
Our wine selections are expertly chosen by our wine sommelier.  
Our seafood is harvested sustainably.

We welcome you to Toro.

### CHEF DE CUISINE ENES OZDEMIR

Toro prepares its food from scratch. Some items may contain dairy, gluten, tree nuts and seeds. Please let us know how we can accommodate you as needed.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

## DINNER MENU

### FOR THE TABLE

SMOKED SWORDFISH DIP <sup>d</sup> 130  
*coriander / lemon / corn tortilla chips*

### CEVICHE & TIRADITO

TUNA NIKKEI <sup>g</sup> 135  
*sesame oil / pepper chimichurri / daikon salad / soya sauce*

BEEF TIRADITO <sup>g</sup> 140  
*dry-aged striploin / truffle tartare / truffle chips  
shimeji mushroom / chipotle ponzu sauce*

### SUVICHE ROLL

ACEVICHADO <sup>g-d-s</sup> 145  
*seabass / leche de tigre / togarashi / prawn  
avocado / sweet potato / kabayaki sauce*

FLAMED SALMON <sup>g-d</sup> 190  
*avocado / asparagus / tobiko chipotle sauce*

DYNAMITE PRAWN <sup>g-d-s</sup> 255  
*asparagus / avocado / prawn tartar / paprika sauce*

FRIED VEGATARIAN <sup>g-v-d</sup> 140  
*seasonal fried veggies / asparagus / dried tomato  
yuzu mayo sauce*

### SALAD

CRISPY DUCK <sup>n</sup> 175  
*green apple / radish / beetroot / pomegranate-chipotle sauce*

ENSALADA MIXTA <sup>v-n-vg</sup> 70  
*red onion, avocado / candied walnut / spiced pumpkin seeds  
chipotle sauce*

### STARTER

CRISPY PRAWNS <sup>g-d-s</sup> 220  
*mango cream / rocket salad / melcocha sauce*

OCTOPUS <sup>d</sup> 195  
*Peruvian style grilled octopus / aji panca pepper  
potato salad, coriander sauce*

GRILLED CAULIFLOWER <sup>v-d</sup> 110  
*yogurt / chimichurri / anticuchera sauce*

SOFT SHELL CRAB TACO <sup>d</sup> 225  
*avocado / grilled pepper tartare / smoked paprika aioli*

CHICKEN WINGS <sup>g-d-s</sup> 135  
*crispy ginger / coriander-jalepeno sauce*

### CHEF'S SPECIALTIES

BEEF TENDERLOIN & TRIGOTTO <sup>g-d</sup> 150  
*aji amarillo / creamy barley / pineapple chimichurri  
tomato sauce*

LAMB SHANK <sup>d</sup> 230  
*aji amarillo / potato cream / pepper chimichurri  
adobo sauce*

SEA BASS <sup>g-d-n</sup> 235  
*pecan nut / Japanese rice / dashi / shitake / yuzu*

BEEF HIBACHI <sup>g-d-n</sup> 210  
*dry aged beef tenderloin / sautéed bok choy / wasabi soy  
ginger soy*

### SIMPLY CHAR GRILLED

*All steaks are served with Argentinian chimichurri, chipotle BBQ,*

### DRY AGED PRIME CUTS

200 GR BEEF TENDERLOIN 210

300 GR STRIPLOIN 195

350 GR RIB EYE 330

250 GR MARINATED TRAKYA LAMB CHOPS 270

### SIDES

POTATO FRIES <sup>v-d</sup> 55  
*chipotle sauce*

STEAMED ASPARAGUS <sup>v-d</sup> 65  
*truffle oil / hollandaise sauce*

SAUTÉED BOK CHOY <sup>g-v-n-vg</sup> 55  
*garlic / daikon / carrot / soy sauce / sesame*

ENSALADA MIXTA <sup>v-n-vg</sup> 55  
*red onion, avocado / candied walnut / spiced pumpkin seeds  
chipotle sauce*

### DESSERT- TO SHARE

RED VELVET TRES LECHES <sup>g-d-n</sup> 125  
*3 leches milk / yuzu raspberry sauce / candied cashew nuts*

LA BOMBA <sup>g-d-n</sup> 190  
*chocolate corn flakes, forest berries / fresh strawberry sauce  
dulce de leche sauce*

ICE CREAM & SORBET 55  
*fresh churned / seasonal flavors*

G contains gluten | V vegetarian | D contains dairy | S contain shellfish | N contain nuts | VG vegan  
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